



ORGANIZING THEME/TOPIC	FOCUS STANDARDS & SKILLS
<p>UNIT 1: SAFETY AND SANITATION IN HOSPITALITY</p> <ul style="list-style-type: none"> • Food borne illness • Critical control points of food safety (HAACP) • ServSafe Instruction • Work place safety in the hospitality industry <p>Time Frame: Integrated throughout all units</p>	<p>KS 34056.8.1 Demonstrate food safety and sanitation processes.</p> <ul style="list-style-type: none"> • Apply an understanding of the importance of food safety and sanitation. • Identify sources, symptoms and prevention measures for food-borne illnesses. • Apply safety and sanitation industry standards in culinary activities. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Opportunity to certify in ServSafe.
<p>UNIT 2: LARGE EQUIPMENT AND SMALLWARES</p> <ul style="list-style-type: none"> • Large commercial equipment • Knife skills • Smallwares <p>Time Frame: Integrated throughout all units</p>	<p>KS 34056.8.2 Demonstrate correct use and maintenance of food production equipment and tools.</p> <ul style="list-style-type: none"> • Differentiate between basic kitchen and commercial equipment. • Demonstrate proper knife procedures on various cuts. • Identify proper use of all smallwares. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Interpret equipment manuals.
<p>UNIT 3: GARDE MANGER (cold food prep)</p> <ul style="list-style-type: none"> • Salads and dressings • Appetizers and cheeses • Sandwiches • Garnishes • Food presentation <p>Time Frame: 3 weeks</p>	<p>KS 34067.8.4 Advance skills in Culinary Arts: Demonstrate preparations of all menu categories to produce a variety of food products.</p> <ul style="list-style-type: none"> • Demonstrate basic <i>garde manger</i> skills. • Apply design elements to food presentations. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Work with others in a timely manner to achieve objectives (<i>mise en place</i>).

<p>UNIT 4: EXECUTIVE CHEF</p> <ul style="list-style-type: none"> • Stocks, Soups and Sauces • Entrees • Seafood and shellfish <p>Time Frame: 5 weeks</p>	<p>Advance skills in Culinary Arts: KS 34056.8.4 Demonstrate preparations of all menu categories to produce a variety of food products.</p> <ul style="list-style-type: none"> • Describe executive chef responsibilities and career profile. • Demonstrate various cooking methods for beef, pork, poultry and seafood. • Prepare a variety of soups, stocks and mother sauces. • Apply design elements to food presentations. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Exhibit leadership skills: management of resources, listening to others, respect, supporting others.
<p>UNIT 5: PASTRY CHEF</p> <ul style="list-style-type: none"> • Advanced baked goods and desserts • Chocolate • Custards • Pastries <p>Time Frame: 3 weeks</p>	<p>Advance skills in Culinary Arts: KS 34056.8.4 Demonstrate preparations of all menu categories to produce a variety of food products.</p> <ul style="list-style-type: none"> • Demonstrate pastry chef skills. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Apply problem solving skills to improve food product and presentation.
<p>UNIT 6: PROFESSIONAL CULINARY EXPERIENCE</p> <ul style="list-style-type: none"> • Culinary Project • Culinary Portfolio • Commercial Kitchen experience • Food Costing <p>Time Frame: 4-5 weeks</p>	<p>Advance skills in Culinary Arts: KS 34056.8.6 Apply dining room management.</p> <ul style="list-style-type: none"> • Execute advanced culinary techniques in an authentic project (e.g. catering project, full service meal, professional competitions, etc.). • Identify proper food plating techniques to include portion control in relation to dietary recommendations and food cost. • Apply menu management and production principles, including balanced meal planning and adjustments for special dietary needs, • Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size. <p>Career and college readiness</p> <ul style="list-style-type: none"> • Apply measuring, estimating, ordering, purchasing and pricing skills. • Demonstrate teamwork, leadership, and communication skills. • Utilize technology to enhance career readiness. • Develop a career portfolio.